


SPREADS

 ROASTED EGGPLANT 'Melitzanosalata' 3.5 walnuts, red onion, mint
 CUCUMBER YOGURT 'Tzatziki' 3.5 goat's milk yogurt, garlic, dill
 ROASTED RED PEPPER 'Htipiti' 3.5 feta, chili pepper, olive oil
 HUMMUS 'Revithiasalata' 3.5 crushed chickpeas, capers

TASTE OF ALL FOUR 11




SOUP

SOUP OF THE DAY 4.5 chef's daily creation
 GREEK LEMON CHICKEN SOUP 4.5 'Avgolemono'

MEZE SHAREABLE APPS

 OLIVES + ALMONDS 5.5 assorted olives, marcona almonds	CALAMARI FRITTI 9. marinara, aioli, greek olives
ZUCCHINI + EGGPLANT CHIPS 8. tzatziki, dill	 ILIOS GRILLED OCTOPUS 13. marinated red onions, red wine vinaigrette
FALAFEL 5. charmoula salt, tzatziki	"GREEK STYLE" PORK RIBS 11. coriander + lemon, olive-cabbage slaw, cucumber yogurt
SAGANAKI 6. kefalograviera cheese, ouzo, lemon + parsley	OVEN ROASTED MEATBALLS 9. choice of: GREEK: olive tapenade, dill ITALIAN: marinara, mozzarella
GARLIC BREAD 3. marinara	
SPINACH PIE 8. leeks, feta, baby spinach	

SALADS

KALE roasted beets, pita croutons, pistachio, grape tomatoes, goat cheese, honey sumac	ILIOS 9.5 wild arugula, baby romaine, dill, feta, mixed olives, lemon dressing	7.5
ILIOS CHOPPED CHICKEN iceberg, chick peas, peppadew, feta, tomato, olive, red onion, capers, hard boiled egg, chives, balsamic dressing	CAESAR 12.5 romaine, olives, herbed croutons, parmesan (add marinated white anchovies 2.5)	8.
 MESCLUN baby greens, gorgonzola cheese, candied walnuts, white balsamic vinaigrette	 COUNTRY GREEK 'Horiataki' 8. cucumber, vine-ripe tomato, feta, red onion, green bell pepper, oregano, marinated olives, red wine vinaigrette	10.
MEDITERRANEAN COBB* grilled shrimp, iceberg, prosciutto, blue cheese, tomato, hard boiled egg, olives, citrus vinaigrette	QUINOA-FARRO 13.5 spinach, sweet potato, goat cheese, portobello, kale-pumpkin seed pesto vinaigrette	8.5
 GRAPES & FENNEL baby spinach, manouri cheese, grapes, figs, fennel, ouzo citrus	9.	

SALAD ADDITIONS

Grilled Marinated Chicken Breast 4.5 | Marinated Lamb Souvlaki 7.5
Grilled Atlantic Salmon* 7. | Sautéed Gulf Shrimp* 7. | Falafel 4.

PASTA

GARGANELLI 11. 15. grilled marinated chicken, baby spinach, tomato cream
LIVORNESE 14. 18. chicken, mushrooms, scallions, tomato, marsala wine, garganelli pasta, parmigiano
HOUSE MADE MEATBALLS SPAGHETTINI 11. 15. herbed tomato sauce, parmigiano, olive oil
LOBSTER RAVIOLI 14. 18. tomato, basil, shallots, garlic, roast red pepper, fra diavolo sauce
CRAZY LASAGNA 13. 17. free-form, three meat bolognese, pappardelle pasta, mozzarella cheese

PIZZAS

TOMATO MOZZARELLA 'Margherita' 9. tomatoes, fresh mozzarella, basil, parmigiano
FIG 11. herbed goat cheese, caramelized onion, wild arugula, aged balsamic
PIEMONTE 12. prosciutto, greek sausage, pepperoni, roasted tomatoes, gorgonzola cheese
WILD MUSHROOM 'Funghi' 11. shiitake, portobello, wild arugula, tomato, parmigiano, mozzarella, truffle oil
SPICY LAMB 12. mozzarella, red onion, pepperoni, green peppers, dill, chili peppers

SANDWICHES

Served with your choice of greek fries or chickpea salad

LAMB BURGER* 12.5 house-ground NZ lamb sirloin, roasted tomato, feta, caramelized onions, cucumber yogurt
ILIOS PITA 12. served with red onion, tomato, lettuce, tzatziki
LAMB 12. CHICKEN 9.
CHICKEN CAPRESE PANINI 10.5 marinated grilled chicken, prosciutto, sweet peppers, baby arugula, roma tomato, fresh mozzarella, balsamic
SALMON SANDWICH* 9.5 filet grilled, red pepper glaze, arugula, cucumber, tomato, toasted panzino bread

SIDES

VEGETABLE PLATE choose three sides 12.5

 CHICKPEA SALAD 4. cucumber, tomato, onion, feta, lemon	RISOTTO PARMIGIANO 5.5 parmigiano-reggiano
 GRILLED ASPARAGUS 6. lemon oil	 TUSCAN BRAISED GIANT WHITE BEANS 6. tomato + herb vinaigrette
GREEK FRIES 4.5 lemon, olive oil	 WILD MUSHROOM MARSALA 6. cremini, shiitake, button
 GREEK-STYLE GREENS 5. slow braised local greens	 OLIVE-CABBAGE SLAW 4.5 scallion, dill, kalamata olive, lemon oil
LENTIL SALAD 4.5 almonds, pomegranate, mint, wheat berry	 BROCCOLINI 'Classico' 5. toasted garlic, lemon oil

ILIOS PLATTERS

Served with tzatziki, pita bread, country greek salad and greek fries

LAMB SOUVLAKI 16.
CHICKEN SOUVLAKI 14.5
SPINACH PIE 14.5
FALAFEL 13.5

Lunch (Winter Menu 2016

Quail Corners

 = Gluten Free

* = May contain raw or undercooked meat. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.